



RHUBARB CRISP

Spicy rhubarb with a topping
that is crispy . . . buttery!

Place in a shallow 6x10-in.

baking dish 4 cups cut-up rhubarb

Sprinkle with

{ 1 tsp. cinnamon

{ 1/2 tsp. salt

Work together until crumbly .

{ 3/4 cup sifted GOLD MEDAL "Kitchen-tested" Flour

{ 1 1/3 to 2 cups sugar (depending on tartness of
rhubarb)

{ 1/3 cup butter

Spread crumb mixture over rhubarb.

Bake uncovered *about 40 minutes* in moderate oven (350°). Serve warm with plain or whipped cream. *Serves about 6.*

Apple Crisp: Use apples for rhubarb. Sprinkle over the apples 1/4 cup water. Reduce the sugar to 1 cup.